

## Portuguese Olive Tapenade – from the heart of my dear Friend

1 jar of stuffed green olives – size depends

2 cans of pitted black olives

1 oz or so of sundried tomatoes in oil

Lots of crushed garlic

A dash of hot pepper flakes

Dry Herbs: basil, dill, oregano

2 sprigs or more of fresh basil

1 Tbsp. balsamic vinegar

Fresh grated Romano or Parmesan cheese (not too much)

Marsala wine, or dry sherry or any light alcohol for cooking

Portuguese olive oil (has a special flavor)

*Above are the ingredients and rough proportions.*

*This should be fun and inventive – so play with this recipe.*

*You can process finely or coarsely, as you prefer.*

*I like to process both olives, fresh basil and tomatoes separately then gently combine.*

*That way the color stays brighter and to my taste, more appetizing.*